

My Favorite Handheld Comfort Food: Crispy Chicken Parm-Style Hot Pockets

Here's how I make these from start to finish-plus a few twists to keep things interesting.



OVEN
375°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need (Makes 4 hot pockets)

For the Pockets: 1 package refrigerated pizza dough (or crescent roll dough) 1 egg , for egg wash ½ cup breadcrumbs (panko for extra crunch) ... ¼ cup grated Parmesan cheese (for coating) Fresh basil or parsley , for garnish (optional):

DIRECTIONS

1. Step-by-: Step: How I Make Them
2. Cook the : Chicken
3. I heat olive oil in a skillet over medium heat and add the chicken chunks. While they cook, I season with salt, pepper, garlic powder, and Italian seasoning. After 5-7 minutes, the chicken is golden and cooked through.
4. I stir in the marinara sauce and let it simmer for another 2 minutes to let everything meld together. Once it's thick and saucy, I remove the pan from heat and set it aside.
5. Prepare the : Dough
6. While the chicken cools slightly, I preheat my oven to 375°F (190°C).
7. Then I roll out the pizza dough on a lightly floured surface into a rectangle-about 10x12 inches-and cut it into four equal squares. If I'm using crescent dough, I press the seams together and shape it the same way.
8. Assemble the : Pockets
9. In the center of each dough square, I spoon a generous scoop of the chicken mixture, then sprinkle on mozzarella and Parmesan cheese.
10. To close them, I fold the dough over the filling, forming a triangle or rectangle (whatever shape works best), and pinch the edges to seal tightly. I make sure to crimp the edges with a fork so nothing leaks out.
11. Bread the : Pockets
12. I beat the egg in a small bowl and brush it over the tops and sides of each pocket. Then I mix the breadcrumbs and Parmesan cheese together in a shallow

bowl and gently press each pocket into the mixture so it sticks.

13. This gives them that crave-worthy crispy exterior without needing to deep fry.
14. I place the pockets on a greased or parchment-lined baking sheet and bake for 18-20 minutes, until they're golden brown and bubbly. The cheese inside starts to ooze slightly and the crust is crisp to the touch.
15. After a few minutes of cooling, they're ready to serve. I always put out a bowl of warm marinara for dipping-and if I have fresh basil or parsley, I'll sprinkle some on top for color and a hint of freshness.
16. My Tips for : Perfect Pockets
17. Don't overfill them
18. -it's tempting, but it makes sealing tough and can cause leaks.
19. Use parchment paper
20. on your baking sheet to prevent sticking.
21. Let them cool for 5 minutes before eating
22. -the cheese stays molten for a while.
23. Make extra and freeze
24. : Just reheat at 375°F until warmed through.
25. Flavor : Variations I Love

SWAPS & NOTES

while still being easy enough for a weeknight: Golden, crunchy crust with a breadcrumb coating that stays crisp.

Savory chicken filling with Italian seasoning and just enough marinara to keep it juicy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/my-favorite-handheld-comfort-food-crispy-chicken-parm-style-hot-pockets/>

Melty cheese in every bite -mozzarella for the pull, Parmesan for the flavor.

Totally customizable -you can add veggies, heat, or swap out dough depending on what you're feeling.